

IMPROVED METHOD FOR PREPARING DOUGHS AND PRODUCTS
MADE FROM SUCH DOUGHS USING GLYCEROL OXIDASE

ABSTRACT

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Method of improving the rheological properties of a flour dough and the quality of bread, alimentary paste products, noodles and cakes wherein glycerol oxidase or a combination of glycerol oxidase and a lipase is added to the dough and 10 dough improving compositions comprising these enzymes. The strength of (B/C ratio) and the gluten index of the dough was improved and in the resulting products the improvements were higher specific volume, increased crumb pore homogeneity and reduced average crumb pore diameter.